

Lunch

Served until 2:30pm

Daily Specials

Special of the Day

Changes Daily | Includes Cup of Soup \$14

Sandwich of the Day

Choice of Soup | Tossed Salad or Fries \$14

Quiche of the Day

BC Free Range Eggs | Tossed Salad or Rice & Vegetables \$14

Hume Specialties

Hume Omelettes

Plain Omelette \$10 Toppings: \$1 each
Or Choose Your Favorite: Green Goddess or Heritage | B.C. Free Range Eggs
Grilled Tomato | Toast | Preserves \$13

General Store Cabbage Rolls

Baked Ground Beef & Rice | Tomato Sauce
Cheese | House Salad | Garlic Bread \$18

Chicken Strips

Lightly Breaded Chicken Tenders | Caesar Salad | Fries | Honey Mustard, Plum, or Lemon Caper Tartar Sauce \$14

Fish Tacos

Wild BC Sockeye Salmon | Blackened Cod
Pickled Onions | Cabbage | Creole Mayo
Fresh Cut Salsa | Guacamole | Tortillas \$17½

NBC Fish & Chips

Nelson Brewing Co. Ale Battered Halibut
House Salad | Fries | Lemon Caper Tartar
1 Piece \$20 2 Pieces \$25
Additional Piece of Halibut \$7

Soups & Starters

Soup of the Day

Chef's Daily Creation Cup \$5 Bowl \$7

Homemade Borscht

Local Vegetarian Love Cup \$6 Bowl \$8½

French Onion Soup

Gruyere | Caramelized Onions
Cognac | Toasted Baguette \$9½

Mac n' Cheese Balls

Elbow Pasta | Truffle Oil | Aged Cheddar
Panko Breading | Spicy Marinara \$13

Black Truffle Sacchetti

Parmesan & Truffle Filled Pasta | Mushrooms
Garlic Cream | Crispy Sage | Walnuts \$14½

Calamari

Jalapeños | Tzatziki | Dill | Lemon \$13

Truffle Parm Fries

Skin-On Home Cut Fries | Shaved Parmesan
White Truffle Oil | Garlic Aioli \$9½

Nachos

Tomatoes | Onions | Olives | Jalapeños | Refried Beans | Three Cheese Blend | Sour Cream | Salsa
Home-Cooked Corn Tortillas \$17½
Add Guacamole \$3 Add Extra Cheese \$3
Add Chicken or Ground Beef \$3½

Chicken Wings (1 lb)

Hot, Teriyaki, BBQ, Honey Garlic, Dry Cajun
Thai Sweet Chili, Salt & Pepper, \$13
Add Carrot & Celery Sticks \$3
Add Blue Cheese or Ranch Dip \$1

Cauliflower "Wings"

Battered Cauliflower Florets | Balsamic Greens |
Hot, Teriyaki, BBQ, Honey Garlic, Dry Cajun, Thai
Sweet Chili, Salt & Pepper, \$13

Chili Lime

Brussels Sprouts

Roasted & Fried | Honey | Sambal Olek | Lime
Himalayan Salt | Balsamic Greens \$12½

Asian Lettuce Wraps

Marinated Chicken | Wonton Crisps | Onions
Peanuts | Sweet Soy Lime | Wasabi Mango \$14

Salads

Grilled Salmon Salad

Wild BC Salmon | Baby Greens | Tomatoes
Cranberries | Goat Cheese | Pumpkin Seeds
Blueberry Rosemary Vinaigrette \$16

New York Strip Salad

8 oz Certified Angus Beef | Spring Mix
Carrots | Beets | Toasted Sunflower Seeds
Sprouts | Tomatoes | Tahini Vinaigrette \$18½

Warm Brussels Sprouts Salad

Maple Bacon | Red Onion | Spring Mix
Slivered Almonds | Shaved Beets & Carrots
Fresh Parmesan | Balsamic Reduction \$16

Ahi Tuna Poke Bowl

Marinated Ahi Tuna | Mango | Pickled Ginger
Edamame Beans | Wonton Crisps | Avocado
Red White Quinoa | Julienned Carrots
Spring Onions \$19

Halloumi Greek Salad

Green Peppers | Grape Tomatoes | Fennel
Cucumber | Crumbled Feta | Red Onions
Kalamatas | Seared Halloumi
Dijon Red Wine Vinaigrette \$14½

Caesar Salad

Crisp Romaine | House Made Croutons
Shaved Parmesan | Hume's Dressing \$13

+ Chicken Breast or Salmon Filet \$8

+ Prawn Skewer \$8

GST Not Included

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Burgers & Sandwiches

Your choice of Daily Soup, Tossed Salad or Fries | Try 2 for \$11½ | Gravy \$1
Sub Caesar \$1½ | Sub Sweet Potato Fries or Potato Wedges \$2 | Sub Poutine \$4

100 Mile Burger

Hormone-Free Creston Grass Fed Beef
Local Organic Sesame Brioche Bun \$15
Add Organic Peppercorn Gouda \$1½
Additional Toppings \$1¼ each

Farmhouse Burger

Hormone-Free Creston Grass Fed Beef
Canadian Back Bacon | Smoked Applewood
Cheddar | Onion Ring Garnish \$17½

Black & Blue Burger

Cajun-Rubbed 100 Mile Beef | Crumbled Blue
Cheese | Caramelized Onions | Bacon Jam
Spring Mix | Roasted Garlic Aioli \$17½

The Dublin

100 Mile Beef | Guinness Infused Aged
Cheddar | Prosciutto | Caramelized Onions
Spring Mix | Garlic Aioli | Pretzel Bun \$17½

Hume-mungous Burger

"The Works" | 100 Mile Grass Fed Beef
Bacon | Ham | Cheese | Mushrooms
Organic Brioche Bun \$19

Salmon Filet Burger

Wild BC Sockeye | Spring Mix | Red Onion
Lemon Caper Tartar Sauce \$16

Kootenay Veggie Burger

Brown Rice, Mushrooms, Cheese, Flax Seed
& Oat Patty | Avocado | Spring Mix \$15
Add Mushrooms & Jalapeño Jack Cheese \$2

New York Steak Sandwich

8oz Certified Angus Beef | Garlic Toast
Onion Rings \$19 Add Mushrooms \$1½

Butternut Schnitzel BLT

Avocado | Coconut Bacon | Spring Mix
Red Onion | Turmeric Aioli | Dijon
Pretzel Bun \$14

Montreal Reuben

Pastrami | Swiss Cheese
Sauerkraut | German Dill Mustard
Warm Pretzel Bun \$15

The Baron

Slow Roasted Beef | Au Jus | Sub Bun \$14½
Try it Philly Cheese Steak Style with
Green Peppers | Onions | Cheese \$2½


Chicken, Brie & Fig Sandwich

Grilled Chicken Breast | Double Cream Brie
Fig Jam | Bourbon Apples | Spring Mix
Roasted Garlic Aioli | Organic Brioche \$17

Silver King Clubhouse

BC Free-Range Turkey | Bacon | Cheddar
Spring Mix | Tomato | Triple Decker \$14½

Chicken Quesadilla

Seasoned Chicken Breast | Bell Peppers
Cheese | Sour Cream | Salsa | Tortilla \$14
Try it Vegetarian with beans instead 

Pastas & Bowls

Barrister's Bowl

Wild BC Salmon or Marinated Tofu | Red &
White Quinoa | Julienned Carrots | Cabbage
Peppers | Daikon Sprouts | Black Sesame Seeds
Ginger Soy Dressing \$17½

Ravioli

Portabello & Crimini Mushroom Medallions
Creamy Sundried Tomatoes | Garlic Toast \$17
Add Starter Caesar or House Salad \$4

Medley Stir-Fry

Snap Peas | Broccoli | Cauliflower | Cabbage
Carrots | Peppers | Ginger | Cilantro
Roasted Cashews | Vermicelli Rice Noodles
Sesame Ginger or Yellow Curry Sauce \$17
Add Tofu or Quinoa \$2½
Add Beef or Chicken \$3½

Ahi Tuna Poke Bowl

Marinated Ahi Tuna | Red & White Quinoa
Julienned Carrots | Mango | Spring Onions
Avocado | Pickled Ginger | Wonton Crisps
Edamame Beans \$19



Ask For Our Gluten-Free Menu

 Vegetarian  Vegan  Gluten-Free  Oceanwise